



THANKSGIVING 2022

Four-Course Dinner

\$89 Per Person

(Tax & Gratuity Not Included)

Optional Wine Pairing Curated by our Sommelier \$39 Per Person

ANTIPASTI

Chef's Selections of DOP Italian Cured Meats & Cheeses

Goat Cheese with Walnuts, Dried Cherries & Grissini

PRIMI PIATTI

Choose one of the following

Late Autumn Salad

Baby Kale and Assorted Greens, Honey Ham, Roasted Apples, Goat Cheese, Pumpkin Spice Toasted Pecans
With Apple Cider Vinaigrette

Butternut Squash Ravioli

Butternut Squash & Mascarpone, Sauce of Orange Citrus, Sundried Tomato & Butter, Truffle Oil
Arugula & Candied Pecans

Burrata Caprese

Burrata, Local Heirloom Tomatoes, Garlic, Balsamic, Basil & Extra Virgin Olive Oil

Chestnut Ravioli

Roasted Chestnuts, Mascarpone, Brown Butter & Sage

Roasted Squash Soup

Roasted Squash, Onion, Guanciale
Burnt Orange Oil

SECONDI PIATTI

Choose one of the following

Traditional Turkey

Apple Cider Brined Turkey, Braised Turkey Gravy, Mashed Potatoes, Green Bean Casserole, Traditional Stuffing & Cranberry Sauce

Grouper Panzanella

Grouper with Grilled Bread, Red Peppers, Taggiasca Olives, Heirloom Cherry Tomato, Basil, Roasted Anchovy Vinaigrette

Veal Saltimbocca

Veal Tenderloin Scallopini with Sage & Prosciutto, Wild Mushrooms, Marsala Sauce, Brussels Sprouts, Roasted Squash & Fingerling Potatoes

Colorado Rack of Lamb

A Half-Rack Grilled Medium Rare, Fregola Parsley, Pine nuts, Tomato, Eggplant Caponata, Mint Gremolata, Grilled Lemon (Supplemental Charge \$20)

DOLCE

Choose one of the following

A Slice of Pumpkin Pie

A Slice of Pecan Pie

Angelina's Signature Zeppoli